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side by side with clerks. The Viennese goes on his way untroubled and finds his own pleasures. If he feels hot he takes his coat off, if he has an itch in his legs he dances, if he likes the look of a girl, he courts her; if he feels he wants to drink, he drinks. He is always human, always without embarrassment, a quality which he has saved from the wealth of imperial days and preserved for these days of impoverishment."

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VIENNA SPECIALITIES: Many foreigners have believed that Austrian cooking is the best, the most nourishing and the most piquant. The English are content with roast beef, the French with roast mutton, ragout or a few pies, the Italians with stracchino and spaghetti. Russia has her nourishing herb soups with meat balls, the Hungarian his paprikagulyas, the Dane his buckwheat and cream. But the Viennese is interested in the multiplicity of the dishes. On great occasions he expects to see every bird from blackcock to pigeon, and every fish from trout to tunny on the festive board. In Viennese cooking the condiments are not emphasized and meat is served more à la nature. The Englishman is fond of Worcester Sauce, the Hungarian of red paprika, the Frenchman favours various spices and mayonnaises, but the Viennese prefers the natural taste of the meat. The Viennese cuisine also knows how to combine the favourite dishes of all these nations in its menu, for Vienna has learnt the art of international cooking.

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Among the bakers' specialities the first to be mentioned must be the Vienna roll. These have a history, for the Emperor Friedrich IV had the first rolls of the type called "Semmel" baked in 1487 with his portrait stamped on them, and gave one to each of the children who were called together in the city moat. Since then, the rolls have born the name of "Kaisersemmeln". Two hundred years later the "Kipfel" was baked in the crescent form of the Turkish sabres, being at first called "Mond" and later "Gipfel" (peak) after the spire of the Stephansturm which in those days carried a crescent at the top; the soft letter "G" was later changed to the crisp-sounding letter "K". The Vienna Bretzel also made its appearance about this time and was gradually followed by the salt "Stangerl", the "Giraffeerl", the "Schnecken" and the brioches.

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Another Vienna speciality is the Vienna "Faschingskrapfen" (a glorified doughnut). This was invented in the year 1615 by a luxurious confectioner named Cäcilie near the Peilertor, where the Naglergasse now runs. In those days it was called "cillikugel" in her honour. Not until thirty years later was it improved through